

Les Clos Perdus

Prioundo

2018

Appellation

AOP Corbières

Terroir

Clay and limestone on a free draining stony plateau. 1.5ha. 135-150m altitude. Villeseque-des-Corbières, Haute Corbière

Varieties

Grenache noir 80%, Cinsault 20%

Vine age

34 years old

Viticulture

Organically and biodynamically farmed since 2004, Ecocert certification since 2007. Demeter since 2014.

Vintage

The 2018 growing season was highlighted by a wet and humid spring. This caused a strong outbreak of mildew primary infection. Vigorous early summer growth with high disease pressures made it necessary to increase treatment and canopy green work during the growing season. A hot July and August with drying Northerly winds contained disease pressures and brought the high cropping vines to early maturity.

Harvested

11.09.19 -23.09.19. Hand harvested to small cases with selection

Yield

18 - 25 hL/ha

Vinification

Destemmed with no crush, with 20% as whole bunch. 3 days maceration before spontaneous fermentation in stainless steel. 21 days on skin. Basket pressed

Ageing

In stainless steel on fine lees for 9 months. No fining. Bottled 27.07.19 with no filtration

Production

2420 bottles

Figures

Alcohol 14.5%,
TA 3.82g H₂SO₄/L,
pH 3.52



Vin biologique. Certifié par Ecocert FR-BIO-01.
Agriculture France

